

NATIONAL CAPITAL AFFAIRS

Tilefish Is Rediscovered and Becomes Popular

WASHINGTON.—Boston's sacred cod has its rival. The bureau of fisheries at Washington announced the rediscovery of the long-lost tilefish of the New England coast, and simultaneously Uncle Sam issued a new cook book filled exclusively with recipes for preparing the tilefish for the table so appetizingly that he will leap into favor and threaten the codfish's supremacy.

In lopholatilus chamaeleonticeps which is the biological name for the tilefish, the government sees a new source of marine wealth for New England. The fish, after an absence of thirty-three years, is returning in great numbers to the banks near the "hundred-fathom curve," south of Nantucket.

Secretary Redfield, during a conference with newspaper men told of the great success met by the bureau of fisheries, which comes under his department, in advertising the tilefish. The secretary was telling how popular the fish were becoming, and how he had advertised them in Washington by sending them to the houses of cabinet officers and other government officials.

Then one of the boldest of the newspaper men told the secretary that the newspaper men were offended because the National Press club had not been served with samples.

"They shall have some," said the secretary, as he reached for his telephone and called the commissioner of fisheries.

"There are several hungry gentlemen in my office," said the secretary. "They haven't had any breakfast, and they are fierce enough to start trouble for me. The only way I can save myself during the next week is to supply them some of the tilefish which they are helping us to advertise. They have been entirely overlooked in the distribution."

Then there was some conversation about the demand now being larger than the supply, and the secretary said the newspaper men must have a taste of the fish. The fisheries commissioner thought a while, and discovered that he could find two, of about thirty pounds apiece, and these were ordered sent to the Press club.

Costumes for Skating Season



Skating, like all other outdoor sports, happily finds its number of devotees increasing from year to year. The interest in the pastime for those who skate and to those who are simply onlookers increases in proportion to the variety and fitness which is evidenced in skating costumes. The skating field makes a background for color which the sport-loving have not failed to appreciate, and the adoption of beautiful colors for skating clothes will make it as fascinating as the dancing floor.

With these things in mind costumers present a number of sport-coats, sweaters, skating costumes, caps, mufflers, and "headwraps" to meet the requirements of those fortunate women who take to the ice. Opportunity to look her prettiest knocks at the door of every one of them.

Head wraps, with muff to match, made of velvet and trimmed with fur, are among the most fetching of novelties. They are soft turbans, with their velvet drapery extended into a scarf or muffler. The scarf portion is lined with silk and usually tapers to a point which terminates in a tassel or a ball of fur or some other ornament that will serve to weight it a little. The muff to match is small and usually barrel shaped.

Besides those of brilliant colors, all-white caps and mufflers and magpie sets, like those shown above, look well on the ice. They are good examples of current styles, and their usefulness does not begin and end with the skating field. It covers all the outdoor recreations of the wintertime. They are of knitted yarns, and similar ones are made in an endless variety of color and color combinations.

Pretty Luxuries of Dress for Gifts



It is the privilege of women to wear all sorts of pretty accessories of dress, and there are all sorts of airy and alluring fabrics that inspire them to make these luxuries of apparel. Laces and ribbons, nets and metallic gauzes, and other transparent materials are translated into neckwear, headwear, and other finery that bespeaks the dainty woman. Interest in these things is more keen than ever when the holidays get near. Anything that promises an easily made and pretty gift is welcome.

The breakfast, or boudoir cap, has more than prettiness to recommend it. It is a cheerful and most becoming bit of finery that any woman may own, and is always an acceptable gift, like a pretty pair of slippers. Besides the boudoir cap there are those for traveling and those that are worn at night, and the most essential cap of all—the dusting cap. This last one is made of washable cotton finished with a ruffle of the material. Traveling caps are made of washable silk or of dark colors not easily soiled. They are usually gathered over elastic cord or pulled on a ribbon run through a casing about the edge of the crown. The ends are drawn through a slash in the casing and tied in a bow. This allows the cap to be flattened out when it is pressed.

The picture shows a group of three breakfast or boudoir caps. Two of them are of lace and one of net and lace combined. A wide net top lace forms the body of the first cap. The embroidered edge is turned back about the face and the straight edge is gathered into a narrow lace insertion. This insertion borders a circular piece at the back, forming the crown. The lace is extended into a tab, which hangs under a bow of soft satin ribbon, at the back.

The second cap is very simply constructed of a band of shadow lace edged with val, and a puffed crown of net with a frill of net across the back at the neck. The lace band is extended

into tabs and the net crown is plaited about the edge and sewed into the band. It is trimmed with little bows and flowers of narrow satin ribbon.

The third cap is of lace scalloped on both edges, such as is made for corset covers. The scalloped edge about the face is turned back, and satin ribbon is threaded through the slashes woven in the lace. The fullness at the back is gathered over an elastic cord.

Julia Bottomley

A Bit of Red.

It peeps out of the pockets of a Scotch plaid frock and lines the cuffs and collar as well. It emphasizes in braid the very military closing of a blue serge frock and matches the shiny belt of red leather and the wrist straps of the same. A red flannel vest and much-wrinkled collar are to be seen in a very stunning blue gaberdine suit. A turban of shirred red velvet lights up an otherwise somber costume. Altogether, for the woman who can stand it, the bit of red is indispensable for the dull colorings which fashion is forcing upon woman-kind this season.

Freshening Ribbons.

Ribbons and silks can usually be made to look fresher if they are washed in soapy water, dried and ironed. If they are desired stiff they should be ironed while wet. If they are to be soft they must first be dried, and any wrinkles which refuse to iron out without water can be moistened with a sponge wrung dry.

Pockets Are Large.

The craze for pockets does not seem likely to die out. In fact, the newest models created by famous Paris dress-makers exploit pockets which are large, unexpected, and numerous.

The KITCHEN CABINET

Say, how do you hoe your row, young chap?
Say, how do you hoe your row?
Do you hoe it fair,
Do you hoe it square,
Do you hoe it the best you know?
Do you cut the weeds as you ought to do,
And leave what's worth while there?
The harvest you'll garner depends on you;
Are you working on the square?

SEASONABLE DISHES.

This homely dish will appeal to the taste of those who like the old New England dishes.

Fish Hash With Bacon.—Take one-half pint of raw salt fish, five medium-sized potatoes, one-quarter of a pound of bacon and a quarter of a teaspoonful of pepper. Shred the fish and pack solidly in a cup. Put the peeled potatoes into a saucepan, cover with the fish and then add boiling water. Cook until tender. Fry the bacon in a pan until crisp and brown; mash the potatoes and fish after draining. Now put the hash into the pan with half of the bacon fat, cook slowly until brown, then turn out on a platter and garnish with the fried bacon.

Mock Venison.—Lay a saddle of mutton, well trimmed of the fat, in a dish with two sliced onions, pepper, salt, bay leaf, allspice, cloves and a few crushed juniper berries. These last are the flavor that gives the meat a gamey taste. Cover with diluted cider vinegar and let stand in a covered dish for four days. Then lard and roast slowly with a little water in the pan.

Danish Stuffing for Turkey.—Soak a dozen and a half prunes over night and boil them twenty minutes. Drain from their juice and stuff the breast of the turkey with the prunes and three or four apples pared and quartered. Stuff the rest of the turkey with bread crumbs, carefully seasoned with salt, sweet marjoram, pepper and finely chopped onion, moistened with melted butter and some thick cream. Put the turkey into a moderate oven early and baste often. Make a gravy with the giblets chopped after cooking.

Orange Marmalade Icing.—Take a cupful of sugar and a quarter of a cupful of orange marmalade, moisten with boiling water until it is like a thin paste. Boil until it makes a soft ball when dropped in cold water. Beat until creamy, then spread on the cake.

For Seasoning and Garnishings.—Two bunches of parsley, six lemons, salt, pepper, paprika.

MORE ABOUT TUNNY FISH.

For fear there may be yet a few who do not know this delightfully flavored fish which comes to us from the Pacific, we will repeat. It is a white fish, not too rich, but with a flavor much like turkey and has been called the turkey of the seas.

A few new ways of serving this fish may be acceptable. Combined with cooked rice, well seasoned, and made into flat cakes, then browned in fat it is a most dainty dish to serve at any meal.

A small portion of the fish left from a previous meal may be combined with chopped cabbage, a little green pepper and a mayonnaise dressing for a salad.

Served right from the can, hot or cold, with lemon quarters as a garnish and zest, the fish is simply served and liked by every fish lover.

Fish Omelet.—Beat four eggs until light, separating the whites and yolks; add four tablespoonfuls of cold water and a cupful of fish, flaked, until light, with a fork. Turn into a hot omelet pan which has been buttered with a tablespoonful of butter, and lift the edges while cooking, so that the center will be well cooked. Season with salt and pepper and roll out the omelet on to a hot platter. Serve at once.

Tunny on Toast.—Take a rich cream sauce, using two tablespoonfuls each of butter and flour and when well mixed add a pint of rich milk; cook until smooth, then add a can of the flaked fish, stir and cook until hot, then pour on slices of nicely browned toast which have been softened in hot milk.

Tunny may be served in a steamed loaf as one does salmon, combined with mashed potatoes, baked or fried; made into soup, chowder, salad, fritters, cutlets, in fact, any number of dishes which will occur to the cook.

Lemon Sauce.—Into a double boiler strain the juice of a lemon, then add four tablespoonfuls of butter, a dash of salt and a dash of pepper. When the butter and lemon juice are hot add the beaten yolks of two eggs; mix well and serve at once.

POSTSCRIPTS

With the idea of improving a phonograph's tone two inventors have patented a horn composed of a metal globe terminating in a rectangular wooden bell with slots cut in its sides.

A new power tractor for farms is provided with transmission mechanism by which the driving wheels can be driven in opposite directions, permitting it to be turned in very close quarters.

QUANTITIES FOR SERVING.

There are so many inquiries as to amounts of food needed to serve a number that the following table will be a helpful one to paste in your cook book:

The nature of the entertainment and time for serving will greatly modify the amounts to be served. These suggested are the maximum quantity and may be cut down to suit the various needs.

Ten quarts of bouillon is ample to serve fifty a generous amount, if served in cups.

For Creamed Chicken.—Six four-pound chickens or three chickens and the same amount of veal. For the cream sauce, three pints each of cream and milk.

Chicken Croquettes.—Five four-pound chickens, two quarts of milk, six eggs, and six cans of peas to serve with them.

Ham or Tongue to Serve Cold.—Eight pounds.

Ice Cream.—Two gallons, cakes, four, or six dozen individual ones. If strawberries are to be served with the ice cream, provide seven quarts.

Sandwiches.—An ordinary loaf makes 20 large sandwiches; these may be cut again making 40.

Biscuit or Rolls.—A hundred and fifty.

Butter for Sandwiches, White Sauce, Etc.—Five pounds.

Fish Timbales.—Six pounds of cooked fish.

Timbale Cases.—Sixty, to allow for breakage.

Fruit Salad.—Six quarts of fruit, six cups of mayonnaise and one pint of whipping cream.

Sweetbread Salad.—Five pounds of sweetbreads, three cans of peas or four cucumbers. Six quarts will be sufficient.

Jelly.—Four glasses.

Candy.—Two pounds.

Salted Nuts.—Three pounds.

Olives.—Two quarts.

Punch.—Two gallons, four pints of carbonated water and two large pieces of ice.

For Seasoning and Garnishings.—Two bunches of parsley, six lemons, salt, pepper, paprika.

GOOD THINGS FOR THE TABLE.

This is the chestnut season, and there are many good things to be made with chestnuts.

Chestnut Stuffing.—Blanch a pound of chestnuts and boil until tender, then put through a meat chopper, then a ricer or if soft, a ricer will be sufficient. Add a cupful of bread crumbs, one-half cupful of shortening, one and one-half

tablespoonfuls of poultry dressing, one-half cupful of seeded raisins with salt, pepper, celery salt, sugar and cayenne to taste. Mix well and stuff poultry or game.

Southern Apple Pone.—Pare and core a dozen tart apples and place in a pudding dish. Scald four cupfuls of milk, add a quart of Indian meal, mixing and cooking for several minutes. Add one teaspoonful of salt, one cupful each of molasses and suet, finely chopped; bake slowly two hours.

Soft Molasses Cookies.—Take two cupfuls of molasses, one cupful of sour milk, one-half cupful of butter, four and a half cupfuls of flour, one egg, one tablespoonful of ginger, two teaspoonfuls of soda. Put the molasses and butter into a deep granite saucepan and put on the fire to boil. Beat the egg and when the molasses has boiled two minutes add the ginger and soda and take from the fire. Stir in the sour milk and the beaten egg, then the sifted flour. Beat well. Butter tin sheets or large pans and drop the batter on them in teaspoonfuls, leaving space for the cookies to spread. Bake in a quick oven. Lard or roast drippings take the place of butter.

Apple Sandwich.—Mix one-half cupful of sugar and the grated rind of half a lemon. Put a layer of cold boiled rice or bread crumbs in the bottom of a buttered dish, then a layer of chopped apple, a thin layer of currant jelly and a sprinkling of the lemon rind and sugar. Repeat until the dish is full. Pour over a half cupful of fruit juice or cold water. Cover and bake an hour in a moderate oven. Just before taking from the oven spread with a meringue.

Nellie Maxwell

The vermiform appendix of oxen slaughtered in the municipal abattoir at Prague are manufactured into gold-beaters' skin, which is extensively employed in aeroplane manufacture.

Number of Continents.—Some of the older atlases and geographies count North and South America as two continents. Most of the modern ones give them as one continent. Australasia is generally given as the fifth continent, to include the many islands.

Red Men Greet Their "Heap Great White Father"

"HEAP GREAT WHITE FATHER" WILSON shook hands at the White House the other day with five of the most gaudily bedecked Cheyenne and Arapahoe Indians who have been in these parts for years. Accompanied by their interpreter, they first visited "Little White Father" Tumulty and expressed their yearnings to receive a touch of the hand of the great white father.

Mr. Wilson left his executive duties in the main White House and went to the executive offices, where he solemnly shook hands with Little Man, sixty-nine years old, gray, weakened and warty; Goat Chief, whose parents, judging from his own whiskers, made no mistake in naming him; Lion, whose lamblike appearance did not bespeak a proper name; Rabbit Run and Brain-Pretty-Good; likewise the interpreter, who wore modern clothes.

At the great white father entered his offices the red men placed their hands over their hearts to indicate that they had "good feelings" to everybody and especially to Mr. Wilson.

The president had never seen quite such an array of Indians and inappropriate clothing. The five native Americans wore gorgeous colored moccasins, long pendant earrings, high headpieces made of gayly colored turkey feathers, beautiful shawls which they had great difficulty in keeping in place, varicolored ribbons attached to all pieces of clothing, bright red ties that fitted closely around their necks, store-bought shirts, and, in addition to all this and many other adjuncts, they carried long pipes of peace and homemade fans of turkey feathers.

At the main door of the executive offices the ever-present photographer held the aggregation in suspense while he shifted slides and gave imperious orders.

Then when this was all over the red men took off their feathered headgear and many other trinkets, placed them in a large suitcase and put on great wool sombreros, meandering into the streets of the city to be rubbed at during their stay here.

Hydrographic Office Will Fight Fogs With Oil

TO TEAR the shroud of death from the sea—to save ships and their cargoes of human lives from horrible disaster, is what the hydrographic office of the navy department hopes to do with such a commonplace contrivance as a tank of oil. It is the belief now of the experts of the hydrographic office—the great government bureau whose duty it is to safeguard ocean travel—that they can save the appalling number of lives lost in accidents at sea caused by fog by literally "pouring oil on the troubled waters."

The oil as it spreads over the surface of the sea causes the fog to clear away and prevents the closing in on a ship of fog banks. The thin film of oil keeps the cold air from coming in direct contact with the warmer water and thus hinders the condensation of water vapor—the cause of fog.

So important is this discovery that the experts now urge that the lanes of the great liners that travel from New York and other American ports be protected from fog by this new use of oil.

A double line of permanent oil tanks, slowly oozing oil on to the surface of the sea, off the Newfoundland banks, would make, it is believed, one of the most dangerous ship tracks on the high seas comparatively safe.

Severe Penalties for Violations of Food Law

FUTURE violators of the federal pure-food law will face heavier penalties than have ever been inflicted in the past, including fines or imprisonment, or both, if they persist along certain lines of violation of the law, and providing conspiracy can be shown between two or more persons in the violation. Jail sentences and heavy fines are something which violators of pure-food and drugs law have little feared up to the present time.

In the past, even the most serious violations of the law have resulted in fines of from \$10 to \$100, the law settling the maximum at \$200 in the states and \$300 in the District of Columbia. A number of manufacturers of misbranded and adulterated products have continued in unlawful business, and have "taken a flyer" when large profits were in sight, and have felt safe in the knowledge that if caught by the government inspectors of the United States bureau of chemistry a small fine would be the only penalty if the case went against them in court.

To the surprise of men who have been engaged in the practice of violating the pure-food law, an old federal statute has been called into play recently and a new era in the prosecution of unscrupulous manufacturers is promised. There is on the federal statute books a law which makes it an offense for any person to conspire with another to violate any existing laws of the United States. This statute has been brought in to apply to persons who have conspired to violate the pure-food law, and already it has resulted in fines of \$3,000 each on two violators of the pure-food and drug act of 1906 and a fine of \$5,000 on another.

